

ABSTRACT

The invention provides a produce decontamination apparatus comprising a chamber 10 for accepting produce to be decontaminated and/or sterilised, and means for producing a free radical saturated atmosphere within the chamber 10 so that, in use, the free radical saturated atmosphere decontaminates and/or sterilises the produce. Preferably, the means for producing a free radical saturated atmosphere comprises one or more first atomising sprayheads 30a, a supply 32 of ozonised liquid which is supplied to the first sprayheads 30a, and means for breaking down the ozone forming part of the ozonised liquid once discharged from the first sprayheads 30a. Preferably, the means for breaking down the ozone is in the form of one or more UV light emitting devices 48,50. Produce decontaminated using the apparatus is also provided.